

RECOVERY FROM GRIP

The form of influenza popularly called grip lasts but a short time, is seldom fatal but causes suffering and misery out of all proportion to its importance.

The reason is this. When the acute stage of the grip is passed there often remains a neurasthenia that persists for months if not properly corrected. The patient is moody, in poor spirits, suffers lack of appetite and vigor and feels indisposed to work or even to enjoy life. Warmth and quiet alone give comfort and these not for long at a time. Sleep is restless and does not refresh the nerves which are always at high tension.

The best way to correct this after-effect of the grip is to build up the blood and there is no better blood builder than Dr. Williams' Pink Pills.

As soon as the revitalized blood courses through the system you are aware of its soothing influence. Gradually the color returns to the pale cheeks, appetite and digestion improve and you are on the road to health.

The free book "Building Up the Blood" contains a chapter on the after-effects of the grip. Send now for a copy to the Dr. Williams' Medicine Co., Schenectady, N. Y. You can get Dr. Williams' Pink Pills at the nearest drug store or by mail on receipt of price, 50 cents per box; six boxes \$2.50.

POTASH BRINE EVAPORATION.

Some Experimental Work Carried on by Geological Survey.

In connection with the general potash investigations that have been carried on for several years by the United States geological survey, a number of desert basins in the West have been more or less thoroughly explored and many brines, saline residues, and mud have been analyzed with special reference to their content of potash. These investigations show that a few American brines contain rather high percentages of potassium and that most brines contain it in appreciable quantity, although salts of sodium predominate in all the brines examined. Economical methods for extracting the potash from American brines are now eagerly sought, but the work is still in the experimental stage. Fractional evaporation—a process by which brines are evaporated in stages and the deposited salts removed from time to time—is an essential part of what appears to be the most practical methods proposed, and detailed knowledge of the effects of evaporation on potash brines is therefore of paramount importance. Some experimental work to determine these effects has been done by W. B. Hicks, of the United States geological survey. Several different potash brines were subjected to fractional evaporation and the effect on the concentration of their constituents was determined by analysis. The results are published in a recent survey publication—"Evaporation of Potash Brines"—issued as professional paper 95-E. This report shows that, in general, by evaporating the brines the concentration of the potassium is increased until the solution contains about 4 per cent of potassium and that on further evaporation the potassium salts are rapidly deposited from solution along with larger quantities of sodium salts. The paper is a preliminary report, and the data presented suggest the importance of a more extended investigation of American natural brines.

When a Good Chance Comes Seize It.

In the November American Magazine Carl Mattson Chapin writes a remarkable story entitled, "Destiny," in which he portrays two men of widely different character who are living together on a desert island. The shrewdness and cleverness of one of these men is expressed in the following extract:

"I started without a thing. I'm 45 and I'm worth ten millions or more. A year ago your father died and left you a good live trading business. You'd been sailing him around in this slop for years, and lazing here under the awning while he sweat blood out in the sun with his agents. You thought all there was to do was drift round and collect profits.

"In six months where was your business? On the ragged edge of nothing. I told you the straight truth—there was just about an even chance of saving it. And I advised you to roll up your sleeves and get to work, didn't I? If you'd been elected to do this particular job you'd have rolled 'em up without any advice from anybody. But you threw up your hands and fainted at the mere mention of work, didn't you?

"What was I to do—sit by and let a valuable industry go to pot? Hold back the development of society by just that little bit, simply out of sentiment? Do you think it was luck that sent me out here from the states just at that particular minute, when there was work to be done and no one willing to do it? I don't think it was luck, Stoughton. I was sent here to do that job, and I've done it. You thought you were lucky to get \$50,000 and leave the thing off your mind. I took the chance and I am \$500,000 richer for it. You've got no kick. It wasn't your fault nor mine; it was destiny."

Cupid Too, Was Up to Date.

"Engaged to 'our girl at once!' exclaimed the nervous uncle. 'How do you explain such a statement?' 'I don't know,' said the grandnephew. 'I guess Cupid must have shot me with a bullet.'—Ladies Home Journal.



Resinol a household ointment

The same soothing, healing, and antiseptic properties that make Resinol Ointment so effective for skin eruptions, also make it the ideal household remedy for:

Burns, Scalds, Frostbite, Wounds, Chafes, Itchings, and a score of other troubles which constantly arise in every home, especially where there are children. That is why you should have Resinol Ointment ready for instant use. Sold by all druggists, prescribed by doctors.

SIX SLAIN IN FARMHOUSE

Wholesale Murder on Lonely New Jersey Farm

FIVE MURDERED, ONE A SUICIDE

Latter, a Farm Hand, Is Believed to Have Shot the Others

New Brunswick, N. J., Nov.—Six people were found shot to death in a farmhouse in a country road three miles south of New Brunswick Saturday night. Five of them had been murdered, while the sixth apparently committed suicide after shooting the others. A farmer and his entire family were killed and two farm hands were shot to death. One of the employees, according to the authorities, did the shooting while the people were asleep Tuesday night and then killed himself.

The Dead.

Samuel Weitzmann, 50.
Sarah Weitzmann, his wife.
David Kigner, 28, son-in-law.
Mrs. Beatrice Kigner, 24, wife of David.

Two farm hands, apparently Polish, names unknown.
That the murders were committed on Tuesday night and were not disclosed until Saturday night was due to the remoteness of the Weitzmann farmhouse. It is located on a lonely cross road a quarter of a mile back from the Cranberry turnpike.

Weitzmann, a prosperous farmer, had been accustomed to deliver milk to Joseph Wildgoose in New Brunswick. Saturday an employee of Wildgoose notified a neighbor near the Weitzmann home that no milk had been delivered since Tuesday morning. The neighbor, going over to the Weitzmann farm, noticed an absence of life about the erstwhile busy place. W. E. Florence, prosecutor of Middlesex county, was notified by telephone. He hurried John R. Ferguson, a detective, to the scene.

The Weitzmann home is a large one-story frame building. The rooms are divided by a central hallway. Ferguson broke open the front door. In a bedroom on the right side of the hall he found the bodies of Weitzmann and his wife, who had been shot in the head apparently while they slept. There was no evidence of a struggle.

The detective walked over into the rooms on the other side of the hall. In a bedroom there he found the body of Mrs. Kigner, who also had been shot while she slept. The door to a rear room was locked from the inside. Going outside, Ferguson broke open a window and crawled in. He found there the bodies of three men—the two farm hands and Kigner. It was the evidence here that gave the authorities clues as to the probable solution of the mystery.

One of the farm hands died while he was kneeling on top of his bed. He was shot in the back of the head. He had apparently started to pray and had wrapped himself in bedclothes while shots were being fired at him. On the floor lay the body of Kigner. In another bed was the body of the other farm hand, who, the authorities say, did all the shooting. He had covered himself with bedclothes. In his right hand was a revolver.

"The identity of the farm hands is unknown to any of the neighbors," said Prosecutor Florence. "The man in whose hand the revolver was found had been employed by Weitzmann only one month. What the motive for the murders was is unknown to us. The evidence shows that probably late Tuesday night the farm hand first killed the farmer and his wife, then, sneaking into Kigner's room, killed the latter's wife. Kigner himself evidently got up and followed the murderer into the rear room. Once in there the murderer shot and killed Kigner, locked the door, then shot his fellow workman and finally killed himself."

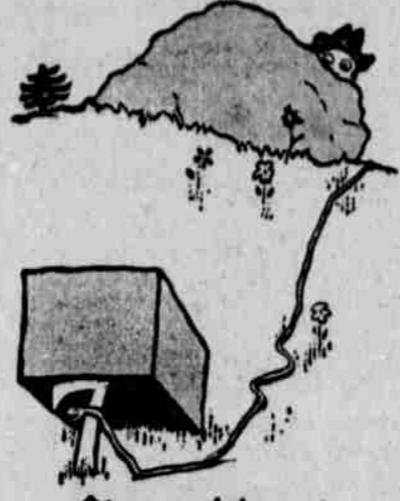
POSSIBLE SOURCE OF POTASH.

In Tailings at Concentrating Mills at Big Copper Mines.

Following Secretary Lane's instructions to put special effort into its potash investigations, the United States geological survey is publishing the suggestion that a possible source of potash may exist in the tailings piled up at the concentrating mills of the big copper mines in the West. The "porphyry" ores which are being mined by the millions of tons are usually contain several times as much potash as copper, and this remains in the tailings at the mills, material already finely ground and in condition for treatment, as well as easily accessible for shipment. This potash, however, is locked up in the form of silicate minerals, and the commercial extraction of potash from silicates has been for several years the subject of earnest study by industrial chemists. If this problem can be solved, it would appear that a large tonnage of potash-bearing material is available in the western states.

The brief report issued this week by the geological survey (bulletin 620-J) contains typical analysis of these "porphyry" ores from the largest copper camps in a half-dozen states, as well as tonnage estimates of the ore reserves and ore already mined and treated. A few check analyses of tailings are also published.

Suggestion of a possible potash reserve in these tailings originated with B. R. Butler, the geologist in charge of the survey's statistical study of copper, who has based this short paper upon the published analysis of specimens collected by the government geologists in their investigations of the mining districts. The significance of the potash in these waste products of the copper industry has become an attractive one for the chemical engineer and mineral technologist.



Sterling Gum 5¢
The 7-point gum
PEPPERMINT-IN RED WRAPPER
CINNAMON-IN BLUE WRAPPER
Satisfactory rewards for the discovery of the 7th point will be offered later.

INNOCENT, SAYS

PETER DELOREY

Man Convicted of Murder of Annie Mullins Tells Parole Board He Will Not Before Admitting Guilt.

Boston, Nov. 29.—Peter C. Delorey, who is serving a sentence of 18 to 20 years on the charge of murder of Annie Mullins in Arlington in 1908, at a hearing before the parole board at the state prison Saturday, declared that he was forced to confess to the crime of killing. He asserted that he never knew the woman and added that he would not in his cell before he would admit the guilt for the purpose of gaining his freedom.

Among those who testified in behalf of Delorey were Acting Chief of Police John Murray of Cambridge, Chief Urquhart of Arlington, Chief Inspector Patrick F. Hurley of Cambridge, Lieut. Hooley of Arlington and former State Officer Edward Burns. Appearing against him was Capt. Herbert A. Gordon, a special officer attached to the district attorney's office, who at the time of the murder was a member of the Cambridge police force.

ROOSEVELT NAME STICKS.

Can't Come Off Nebraska Ballot, Secretary of State Says.

Omaha, Neb., Nov. 29.—The name of Theodore Roosevelt as candidate for president in the 1916 election must remain on the Nebraska ballot despite the protest of John Yeiser, an attorney, who filed the petition two years ago and now wishes to withdraw it. This was the interpretation of the state primary law in a ruling made at Omaha Saturday by Secretary of State G. W. Pool. Mr. Yeiser said Saturday night he would now attempt to defeat the ruling by filing an injunction suit.

VALUE OF KITCHENER'S VISIT.

Accord Between Italy and Her Allies Is Strengthened.

London, Nov. 29.—The Italian censor prohibits the transmission of news regarding the results of the visit to Rome of Field Marshal Earl Kitchener, the British secretary of state for war, so far as these relate to impending military developments. It may be said, however, according to a dispatch from Rome, that the conference Earl Kitchener had Friday and on his visit to the front Saturday has further strengthened and perfected the close accord between Italy and her allies, and also have contributed to shaping the active assistance which Italy is to give in the entente operations in the near East.

Prolonged Useless Life.

Dr. John R. Murphy, one of the leaders of the medical profession, expresses the rule, followed since Galen's day, when he says concerning an issue now agitating Chicago: "We have no right to form a judgment on the right of an infant to live or die." It is the duty of the doctor under all circumstances to save and prolong life, without thought of what sort of life it is to be. Dr. Murphy says that it is practically impossible and ethically dangerous.

Jane Adams, taking the mystic view of life holds that every human being born into this world has the inherent right to live, and that to let an idiotic baby die when its life can be saved is a crime against the race.

Dr. Haiselden, in charge of the Chicago case, takes the contrary view. So does the mother of the child. So do all the nurses except one of the staff of the German-American hospital. The child's life could be prolonged by a simple operation. With the operation unperformed, its death is deemed certain. The decision so far is not to operate, to let nature take its course, on the ground that it is not desirable to poison the race with another prolific defective.

The clash between the two points of view is unbridgeable. One views human life mystically, as a sacred flame that must be kept burning to the last possible hour, no matter what the quality of its life. The other views a human being as part of a social whole—as something to be ended when its continuance interferes in a gross way with the general good. In most of our laws and customs we follow the first view. In laws validating capital punishment and the righteousness of slaughter in war we follow the other. The decision is rather one for the institutions than the reason.—New York Globe.

Protect Yourself!
ST. LOUIS, MO., OR ELSEWHERE
Get
HORLICK'S
THE ORIGINAL
MALTED MILK
The Food-Drink for All Ages
BICE MILK, BICE CREAM, BICE BUTTER
Unless you say "HORLICK'S" you may get a Substitute.

POULTRY PACKERS CAUTIONED.

Specialists Recommend Methods of Handling Poultry Under Adverse Weather Conditions.

Poultry packers are urged by the specialists of the department of agriculture to give unusual attention to preparing and packing their birds for shipment, particularly if the mild weather which has been widely prevalent this autumn continues. The poultry specialists say that the weather conditions in many sections have been very similar to those which prevailed in the autumn of 1913, and which, as poultry shippers will remember, proved disastrous to all packers who did not dress, chill and pack properly.

The specialists therefore recommend the particular observance of the following methods of handling dressed poultry, which are essential to a perfect product at any time and are of vital importance whenever weather conditions are unfavorable:

1. Keep the holding batteries for your incoming stock clean, well aired and free from vermin, and see that the chickens have plenty of fresh water and plenty to eat.

2. Don't kill a chicken when the crop is full of feed. Give the chicken only water for 24 hours before it is killed. Food in the crop or in the intestines of a dressed chicken causes loss of flavor and hastens decay, which more than offsets any gain from extra weight.

3. Good bleeding is absolutely essential to a good appearance on the market and retards decay. Circular 61, Bureau of Chemistry, U. S. Department of Agriculture, explains the best methods of bleeding and loosening the feather muscles for dry picking.

4. Hang the chicken by both feet while picking. Hanging by one leg spoils the shape of the bird. Picking on the lap gets the skin dirty and hastens decay.

5. Dry pick if possible. Scalding is particularly undesirable because it hastens decay.

6. Chill every dressed bird until the body temperature is below 35 degrees F. Never pack or ship an imperfectly chilled bird. More decay is due to imperfect chilling than to any other single factor in dressing. Dry chill, if possible. Chickens cooled in water lose flavor, decay sooner, will not cold-store as satisfactorily as dry-chilled, and are in every way more undesirable on the market. Refrigerators will carry well-chilled goods in good condition, but they cannot chill warm goods to a sufficiently low temperature.

7. Pack in boxes or small kegs whenever possible. A large barrel makes an undesirable package, because where poultry is packed in large masses the weight of the upper layers crushes the birds at the bottom.

8. Line all packages with parchment paper and cover the top of the poultry before the lid is put on.

9. Wrap every load in suitable paper so that blood from one bird will not mar the appearance of another.

10. Use only good refrigerator cars and see that they are in good order. Ice and salt the car 24 hours before loading. The car, at the end of 24 hours, should show a temperature below 40 degrees F. at a point four feet above the floor and between the doors.

General Suggestions.

Never handle chickens roughly either before or after killing. Rough handling causes bruises, broken bones, scarred skins and soft places in the flesh. Undue haste on the part of the killers and pickers results in lowered keeping quality and poor appearance of the product.

Piece work which leads to quantity rather than quality makes for lower prices on the market. Those who pay by the piece should remember that they sell by the quality of the piece.

These directions will apply with equal force to turkeys intended for the holiday market.

KITCHEN BACK IN CAPITAL.

Wants to Keep People From Being Taxed for Preparedness.

Washington, Nov. 29.—Representative Claude Kitchin, Democratic leader of the House, who opposes the administration's national defense program, returned to Washington Saturday to prepare for the organization meeting of the ways and means committee this week. Representative Kitchin said he would favor a congressional inquiry into what he characterized as defense propaganda to determine whether it may be supported by persons allied with the manufacture of munitions. He did not comment on Secretary McKelvey's treasury estimates, but said that when the preparedness program was finally adjusted by Congress he would co-operate with the administration on measures for necessary revenues.

"First, I want to keep the people from being taxed for preparedness," said Representative Kitchin, "but if I cannot prevent that I do not propose to oppose the party in providing the necessary revenues."

Topics of the Home and Household.

The best thing to clean tinware is common soda; rub on briskly with a damp cloth, after which wipe dry.

In putting down Turkish rugs always spread with the warp toward the light, in order to get the full effect of the sheen.

Keep flower seeds in pill bottles and paste a label on the outside. These are very convenient. They should be tightly corked.

Do not turn griddle cakes more than once, or they will be heavy. For the same reason, serve with the same side up as when removing them from the griddle.

To combat insomnia, first see that the feet are warm. A hot mustard footbath will stir up their lethargy. A brisk rubbing with a salt-dried towel will quicken the circulation. Woolen bedsocks may then be put on. A rapid walk in the open air just before bedtime, or going up and down stairs a few times, will often equalize the circulation, so inducing sleep.

Filling the Lunch Box.

A large percentage of mothers all over the land have the ever present lunch-box problem to solve each day. Somewhere an ingenious mother who had four other friends, each with a child to send with a lunch basket, proposed that once a week each prepare a basket lunch for the five, in this way saving the daily task for each. The mothers could do with pleasure once a week which was such a burden in its frequency.

The mother knows that her child's mentality as well as his physical power depends upon his food largely, and the growing child should have nourishing, plain, wholesome and easily digested food.

The child naturally craves sweets, and they should be given in moderate amount, as they are necessary to furnish fuel. Sweets should be given at the close of the meal so that they may not clog the taste for the substantial things, as they do if given before or at the beginning of a meal.

Another important point to remember with children is that their digestive processes are much more rapid than with adults, and they need a good, substantial lunch.

Eggs cooked hard and well seasoned make most satisfactory sandwich filling. The sandwich is an important factor and should have first place. Bottles now may be bought at a small price which will hold a hot drink or soup, cocoa and milk, these being the drinks best for the child. A handful of nuts and raisins or a few figs or dates will add to the enjoyment of a lunch as well as to its nutritive value.

Fresh fruit, an apple or an orange, a cake of sweet chocolate or a few pieces of good candy make a well-enjoyed finish to a meal. The child loves a surprise and will eat with relish and digest a meal much better if it is something that comes as a surprise.—Exchange.

Sewing Hints.

In hemming linen dish toweling for kitchen use, it is a wise plan to draw the threads first; then, when the towels are laundered, they will iron evenly and be on the bias. If a yard and an eighth be allowed for each towel they will be a good length when hemmed and shrunk. Two and a half yards should be allowed for the rollers; that leaves enough.

BAD BREATH

Dr. Edwards' Olive Tablets Get at the Cause and Remove it

Dr. Edwards' Olive Tablets, the substitute for calomel on the bowels and positively do the work. People afflicted with bad breath and quick relief through Dr. Edwards' Olive Tablets. The pleasant, sugar-coated tablets are taken for bad breath by all who know them.

Dr. Edwards' Olive Tablets act gently but firmly on the bowels and liver, stimulating them to natural action, clearing the blood and gently purifying the entire system. They do what which dangerous calomel does without any of the bad after effects.

All the benefits of nasty, sickening, griping cathartics are derived from Dr. Edwards' Olive Tablets without griping, pain or disagreeable effects of any kind. Dr. P. M. Edwards discovered the formula after seventeen years of practice among patients afflicted with bowel and liver complaint with the attendant bad breath.

Dr. Edwards' Olive Tablets are purely a vegetable compound mixed with olive oil; you will know them by their olive color. Take one or two every night for a week and note the effect. 10c and 50c per box. All druggists.

The Olive Tablet Company, Columbus, O.

WHAT CAUSES COLDS?

This question is asked every day. A cold is really a fever, not always caused by the weather but often due to disordered blood or lack of important food-elements. In changing seasons fat-foods are essential because they distribute heat by enriching the blood and so render the system better able to withstand the varying elements. This is the important reason why Scott's Emulsion should always be taken for colds, and it does more—builds strength to prevent sickness.

Scott's Emulsion contains Nature's rare strength-building fats, so skillfully blended that the blood profits from every drop. It is free from harmful drugs or alcohol. Sold at drug stores—always get the genuine.

Scott & Bowne, Bloomfield, N. J. 15-28

been wet in cold water and set aside to harden.

Tapioa Cream—Soak three heaping tablespoons of flake tapioa in a cup of cold water over night. Bring a quart of milk to a boil, add a pinch of salt and the well beaten yolks of three eggs. Take from the fire and let cool a few moments, then stir in the whites of the eggs beaten to a stiff froth and any preferred flavoring. Chill and serve with cake.

Fruit Blanc Mange—Drain the juice from canned fruit and allow two tablespoons of corn starch to each pint of fruit juice. Cold water may be added to the juice to make up the requisite quantity. Add cold water to the starch until a smooth paste is formed, stir it into the hot juice, cook till thick, add the drained fruit, mould and chill.

Baked Pears—Use the large hard pears sold for cooking. Core, but do not peel. Fill the cores with brown sugar, bake in a pan containing a little water. Bake hot or cold with cream or boiled custard.

Bread Pudding—One quart of milk, one pint of bread crumbs, two eggs well beaten, a pinch of salt and one tablespoon of butter. Bake about 20 minutes. Raisins may be added to this pudding with pleasing results. After it is baked, jam or jelly may be spread over the top and then a meringue made of the whites of two eggs beaten stiff with a little powdered sugar. Bake till the meringue is brown.

Jam Pudding—Three-fourths cup of butter beaten to a cream, a cup and a half of flour, three eggs, beaten separately, one cup of sugar, half a cup of sour cream, a pinch of soda, one cup of any preferred jam. Bake till done and serve with sauce.

Farina Pudding—Three heaping tablespoons of farina boiled in milk, with a bit of stick cinnamon and a pinch of salt. When cold add the yolks of four eggs well beaten with sugar sufficient to sweeten, and lastly the whites of the eggs beaten to a stiff froth. Steam in a mould for an hour or more and serve with vanilla sauce. The simplest pudding sauce is a plain drawn butter sauce, sweetened and flavored.

Chocolate Blanc Mange—One pint of milk, two eggs, pinch of salt, two tablespoons sugar, two tablespoons corn starch, a square of chocolate and half a teaspoon of vanilla. Heat the milk in a double boiler and melt the chocolate. Make a paste of the starch with a little cold water and beat the eggs with the sugar. When the milk is hot, stir in the other ingredients carefully and add the melted chocolate last. Pour into moulds and serve with whipped cream.

Prune Souffle—Soak 18 prunes overnight and stew till tender. Remove the stones and rub the prunes through a sieve until the pulp is smooth. Beat the whites of eight eggs to a stiff froth with seven tablespoons of powdered sugar, fold the prune pulp carefully in, turn into a buttered pudding dish and bake 20 minutes. Serve immediately, or it will fall.

Fritters—Two eggs, one tablespoon of melted butter, one cup of flour, half a cup of cold water, a pinch of salt and a teaspoonful of sugar. A little more melted butter may be needed. The batter should be just barely stiff enough to hold shape. Slices of apples, peaches, apricots, oranges, pineapples or bananas are dipped into this batter and fried immediately in boiling fat. Drain on brown paper and serve with a sweet sauce flavored with lemon or with fruit juice. Canned fruit may be used in fritters. Bananas for fritters are sprinkled with lemon juice, cut into quarters lengthwise, and dipped into the batter.

Banana fritters are delicious with a sauce of cream with lemon rind, grated, and made tart with the juice of the lemon.

Brown Betty—In a quart pudding dish arrange alternate layers of sliced apples and bread crumbs, season each layer with butter, sugar, nutmeg, clove and cinnamon. When the dish is full pour over it half a cup each of molasses and water well mixed. Cover with crumbs. Set the dish into a pan of hot water and bake until the apples are soft, adding more molasses and water if needed. Raisins or nuts add a dainty touch to this old and favorite pudding. Serve with cream.

Spanish Cream—Scald a quart of milk and add to it half a package of gelatin which has been soaked and dissolved by gentle heat. Beat the yolks of three eggs very light with a cup of sugar and stir carefully into the hot milk. Cook very slowly, till the mixture coats the spoon, remove from the stove, flavor with lemon or vanilla, strain into a mould which has

Druggists are enthusiastic about the pleasant accomplishments of Day's Hair Health. In bringing back rich, lustrous, dark color to faded hair, it is a real tonic. It is original natural shade. Makes you look better. Improves the condition of hair making it strong and beautiful. Results from showing; no one will know you are using it. 25c, 50c, \$1. Druggists refund price if it fails. Write Day & Night Co., Newark, N. J.

Day's Hair Health

Sold and Guaranteed by Russell's Red Cross Pharmacy

REYNOLDS & SON

Arcade Block, 171 North Main Street

FIRE AND WATER SALE

We are getting in something new every day taken from our old block. We are receiving goods that were shipped to us before the fire. We must sell them at once—see prices. One lot of Aluminum Ware just received, shipped October 21, this lot will go in with the rest. We must sell everything. Come in every time you go by and see what is on sale. Glenwood repairs.

Special for Tuesday—Builders' Hardware

Thursday, Starrett's Machinists' Tools